

# DESCRIPTION

## Preparation method for minced meat products, with addition of feta type cheese and incorporation of olive oil

This invention concerns the preparation of minced meat products filled with feta type cheese or of minced meat products mixed with feta type cheese and has the following main characteristics:

1. The addition of the feta type cheese
2. The use of fat-free, skeletal muscle (meat)
3. The use of olive oil, in order to substitute part of the animal fat (fat tissue)
4. The addition of special auxiliary substances
5. The application of appropriate technological procedures and mechanisms developed with the aim of:
  - Achieving a solid meat pulp with or without a feta type cheese with a stable structure, which would be (a) capable of undergoing appropriate heat treatment, in order to incorporate feta into the emulsion's basic system which consists of muscles proteins, water, olive oil while retaining the solid composition of the feta after protein coagulation and (b) capable of creating, after heat treatment, a solid protein mesh, thus preventing the feta filling from seeping out.
  - Achieving the maximum possible conservation of the physical-chemical organoleptic and nutritional characteristics of the feta type cheese.
  - Using olive oil, in partial substitution of the ordinary addition of animal fat (fat tissue)
  - Achieving the maximum possible conservation of the organoleptic, physical-chemical and nutritional characteristics of the differentiating factor, olive oil

The name "feta" is registered as a protected designation of origin (PDO) to indicate the salted white cheese traditionally produced in Greece and in particular made with milk originating exclusively from the regions of Macedonia, Thrace, Sterea Ellada (Central Greece), the Peloponnese and the prefecture of Lesbos. The milk used for the production of feta should be sheep's milk or a mixture of sheep's milk and goats' milk. The milk's origin constitute a basic characteristic of the cheese produced, as it provides it with its organoleptic features – its flavour, aroma, colour and even structure and texture.

The solid incorporation of the animal and vegetable fat (fat globules) and of the additional material (feta pieces) into the meat pulp or into the filling of the product constitutes the technological aim of this invention, which is dealt with using well-known hyphenated techniques that favour the above and concern the adjustment of parameters, such as the special selection and preparation of meat, adjustment of the meat pulp pH, the amount of salt added, the use of auxiliary substances, the addition of olive oil, the treatment-preparation conditions of the meat pulp, heat treatment. and refrigeration of the finished product-etc.